

20. "Argentyńskie Tango" - Dorada Pompeana

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **16**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **47 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **30 min** at **47C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.65 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

Notes

- uwarzone 22-06-2017r.
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